precisely tools, steel needles should perhaps be added to this list. Hammers and saws were unknown before our visit. Nails were unknown in their ordinary use but most women had one which they used for a sort of crocheting (see "Textiles"). There are also a few recently acquired steel picks used in mining.

No strictly native tools are now in use, if one excepts the casual use of wooden clubs and sharpened sticks. The essential steel tools were introduced by trading far in advance of white penetration in this region and are now old in the tribe, to the point that all memory of analogous native tools is lost. The working of stone is an unknown art now, and judging from Brazilian tribes less well equipped with steel, as well as from the few archaeological remains known from Venezuelan Guayana, the use of stone was never highly developed. Pre-Columbian implements were apparently mostly of wood and bone, supplemented by stone axes,[125] and a more extensive use of fire than at present.

Cooking.

The principal objects necessary to prepare casave have been mentioned under "Food Preparation." They are the grater, press, trough, sieve, and puitari. Most households have two troughs, a relatively simple one, called moru, for casave meal, and the more finished watea for making kachiri. Both are hollowed sections of logs. For the moru the log is split in half and one section simply hollowed. For the watea the log is unsplit but a deep excavation is made in one side and the ends are carved so as to leave stout projecting handles (see Fig. 27). Favorite woods for these troughs are waidawau-yɛ' and kopei-yɛ' (see "Vocabulary").[1] While the kachiri is maturing, the watea is usually covered with a slab of bark.

Several of the baskets, listed together below, are used in the preparation and serving of food.

The primitive and still the common cooking vessel is a clay pot, o.ina. These are very simple and without any decoration, painted or molded, unless an occasional series of three or four nubbins on the outside below the rim can be so designated.[126] Only two basic patterns were seen, with considerable variations in size and proportions. The commoner type is wider than deep, with a flaring rim below which is a constricted neck, followed by the greatest diameter at about the middle of the depth. Below this, the pot is nearly conical but the bottom has a small flat or slightly concave surface. It will thus stand alone although unstable. The other pattern, which is rare, is deeper than wide, essentially ovoid with the lower end of smaller radius and the upper, big, end with an unflaring collar around the mouth (Fig. 28).

Although so simple, these pots are well made, smooth and almost as perfectly circular as if turned on a wheel (which, of course, is unknown). They are made by hand, the base modeled from a lump of clay and the sides then

125, 126 [see footnotes on p. 321, category 116 - Analyst]
[1] [see vocabulary on p. 69, category 116 - Analyst]